

Culinary Arts
Ann Leider
Room 138/139
847-888-5100 x 5146
AnnLeider@u-46.org

COURSE OVERVIEW

This course is for the student interested in gaining advanced skills and techniques in culinary arts. Advanced strategies related to food and workplace safety, effective management, communication skills, and food preparation skills are incorporated in this course. Development of recipes, including modifications, food preparation, budgeting and product evaluation will be the focus of this college/career preparatory course.

This course is subject to the District Safety and Sanitation Codes and Rules Exam. Students must pass a safety and sanitation test with a 3 or better to participate in any lab/kitchen activity. If a student is unable to pass this test, he or she will be unable to participate in this course and will be dropped.

Completion of this course will prepare students for the Year 1 ProStart National Restaurant Association Certification taken in the following Advanced Culinary Arts class.

ORGANIZATION

First Semester: Workplace Safety & Sanitation, Kitchen Math, Measuring & Equipment, Fruits & Vegetables, Starches, Tourism, Recreation & Hospitality

Second Semester: Management Essentials, Desserts & Breads, Chocolate & Candy Cookery, Garnishing & Plating, Customer Service

INSTRUCTIONAL MATERIALS

Textbook: *Foundations of Restaurant Management & Culinary Arts – Level 1*, National Restaurant Association

This text book is will remain in the classroom.

LEARNING TARGETS

Workplace Safety & Sanitation

1. Recognize industry standards for culinary safety and sanitation procedures.
 - Effectively recognize specific industry standards appropriately as they pertain to scenarios.
 - 1.1 I can utilize time, temperature, date markings, cross contamination, hand washing and personal hygiene skills as criteria for safe food preparation.
 - 1.2 I can demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal products and other food products.
 - 1.3 I can apply the fundamentals of time and temperature to cooking, cooling and reheating a variety of foods.

Tourism, Recreation & Hospitality

2. Analyze and evaluate career paths within the hospitality, tourism, recreation and food service industries.
 - Effectively analyze and evaluate career paths within the hospitality, tourism, recreation and foodservice industries as they pertain to that specific field.
 - 2.1 I can summarize education and training requirements and opportunities for career paths in hospitality, tourism and recreation careers.
 - 2.2 I can analyze opportunities for employment in hospitality, tourism and recreating careers.
 - 2.4 I can explain the roles and functions of individuals engaged in hospitality, tourism and recreational careers.
 - 2.5 I can analyze opportunities for employment and entrepreneurial endeavors.
 - 2.6 I can summarize education and training requirements and opportunities for career paths in facilities management and maintenance.

Management Essentials

3. Demonstrate management skills related to the hospitality industry.
 - Effectively demonstrate management skills related to the hospitality industry.
 - 3.1 I can apply procedures involved in staff planning, recruiting, interviewing and the termination of employees.
 - 3.2 I can conduct staff orientation, training and education for staff members.
 - 3.3 I can apply strategies for addressing and resolving employee, employer, guest or customer complaints.
 - 3.4 I can utilize a variety of media, such as photography, video, computer and software for presentations.
 - 3.5 I can analyze communication styles and their effects on relationships.
 - 3.6 I can demonstrate verbal and nonverbal behaviors and attitudes that contribute to effective communication.
 - 3.7 I can demonstrate effective listening and feedback techniques.

Culinary Labs – Fruits & Vegetables, Starches, Desserts & Breads, Chocolate & Candy Cookery, Garnishing & Plating

4. Demonstrate basic food preparation methods to produce a variety of food products.
 - Consistently demonstrate basic food preparation methods to produce a variety of food products in culinary labs.
 - 4.1 I can prepare various food products using safe handling and professional preparation techniques.
 - 4.2 I can demonstrate professional plating, garnishing and food presentation techniques.
 - 4.3 I can demonstrate principles of candy cookery in stages.

Customer Service

5. Demonstrate professional practices and skills involved in customer service.
 - Effectively demonstrate professional practices and skills involved in customer service as they pertain to certain scenarios.
 - 5.1 I can apply industry standards for service methods that meet expectations of guests or customers.
 - 5.2 I can demonstrate positive and appropriate customer service skills
 - 5.3 I can analyze the relationship between employees and customer satisfaction.
 - 5.4 I can apply strategies for addressing the resolving complaints.
 - 5.5 I can demonstrate teamwork and leadership skills in the workplace community.

Kitchen Math, Measuring & Equipment

6. Recognize types and purposes of equipment utilized in a culinary lab and appropriate measuring tools that are utilized in culinary labs.
 - Consistently demonstrate proper selection, use, care and storage for culinary equipment and measuring techniques as they pertain to culinary labs.
 - 6.1 I can showcase how to consistently measure liquid and dry ingredients using the appropriate measuring tools.
 - 6.2 I can demonstrate professional skills in safe handling of knives, tools, and equipment.
 - 6.3 I can identify a variety of types of equipment for food processing, cooking, holding storing and serving, including hand tools and small ware.
 - 6.4 I can demonstrate procedures for safe and secure storage of equipment and tools.

LAB REQUIREMENTS

Attendance for all labs is mandatory for the successful completion of the course. In the lab setting, students must fulfill all lab roles (head chef, assistant chef, helper, washer/dryer) in the course of the year. Lab roles must be switched after every lab.

Any missed labs (excused and unexcused) must be made up within **one week (5 school days)** from the absence. It is **student's responsibly** to talk with teacher about how this can be done at home.

STUDENT EVALUATION

Matrix for Determining Grade from Formative/Summative Standards

4	3	2	1
4-3	2-4	2-3	1-4
4-2	3-2	2-1	1-3
3-4	4-1	3-1	1-2

For Final Grades - Each Unit will use the matrix to give overall score to unit. Those scores will be used again in matrix to determine the overall summative score (Lab overall score will be kept separate). This over summative score will be used as first number in matrix when matched up with Lab scores. This combined score will then be the first number in matrix when combine with final exam grade.

4 points- This grade reflects excellence in which the student has demonstrated knowledge of all learning targets.

3 point- This grade reflects thorough achievement in class. It will be awarded to students who:

2 point- This grade reflects a basic achievement in class.

1 point- This grade reflects a minimal achievement in class.

“ M ”- Denotes complete lack of evidence to demonstrate knowledge of learning targets.

- Student did not attempt or completed less than 50% of the assessment.
- Lack of evidence in summative assessments can result in a failure of the course\
- If a student receives an “M” the student is allowed to take a reassessment on any standard. Before reassessment is allowed, student will need to show evidence of continued learning. This work will be assigned by teacher and must be shown to teacher before being reassessed on a standard. Students are not allowed unlimited reassessments and will be offered at teacher discretion.

TRANSITION TO YEAR TWO CULINARY ARTS

In order to be successful in Advanced Culinary Arts (year three), you must demonstrate basic achievement of the all course concepts in Culinary Arts.

CLASSWORK

Just like a college course, homework will not always be graded, but will be checked for completion. Homework is designed to review the learning objectives. The purpose of assignments is to help the student meet and exceed understanding of the learning targets. If a student choose to not do homework, and scores a M on a summative they will be required to go back and do the homework/redo homework or complete extra work to show evidence of continued learning before being allowed to retake the summative.

GRADING POLICY

Below is the grading policy at Elgin High School regarding earning class credit.

*“Students are expected to complete all summative assessments (tests, papers, projects, etc.) that are assigned by classroom teachers. Any summative assessment not completed will result in a mark of Incomplete (IC) being placed for that grade. *If there are any incomplete summative assessments remaining at the end of the semester, the student will not receive a passing grade. This policy does not imply that students have an unlimited amount of time to complete a summative assessment.*

**Students will not receive a passing grade for the class because they would not have provided the teacher enough evidence of understanding to warrant a passing grade.”*

LATE WORK POLICY

All assignments are to be turned in on the date and time specified that it is due. Late assignments will be accepted one week (5 school days) after the due date. If you are absent on the due date, it is your responsibility to ask for assignments the first day you return to school or discuss a missed due date because of your absence. (You will be given 1 day per day absent to complete your work.)

Any summative assessment not completed will result in an incomplete mark. **Any incomplete marks at the end of the year may result in a non-passing grade.**

BEHAVIORAL EXPECTATIONS

All students are expected to be in compliance with all school and district policies as outlined in the student handbook. Students are strongly encouraged to Earn and Give Respect, Hold Themselves Responsible, and consider Safety First.

Students are expected to be in their seats and ready to begin when the bell rings. A positive cooperative attitude is expected. All students should be courteous and sensitive to differing opinions and beliefs. Students are expected to contribute to classroom discussion, demonstration, and labs. Students will not be allowed to use perfume, cologne, fingernail polish, brushes, make-up, and any other personal hygiene items in the classroom. Sleeping in class or lowering head to desk will result in a lowered participation grade and disciplinary action. Students are expected to maintain academic honesty and integrity at all times. If a student is caught cheating on a homework assignment or test, a grade of zero will be recorded.

ATTENDANCE

Attendance in class on a daily basis is important for successful completion of this class. The attendance/behavior outlined in the student handbook must be followed. Students will be held responsible for any material presented in class. If a student is absent due to a prearranged absence such as a field trip, court date, or medical appointment, the student is expected to make up the assignments immediately upon return.

CELL PHONE AND OTHER ELECTRONICS POLICY

Cell phones and other electronics are prohibited in the classroom unless otherwise noted by the teacher on a day-to-day basis. Under no circumstances are cell phones or other electronics allowed in the lab. The classroom and lab are not to be considered charging stations. You may not charge your phone in class at any point during the school year. Any student caught charging their device will have their charger confiscated and will need to pick it up at the end of the school day.

BATHROOM AND LOCKER

Because of the value placed on the learning experience, students are expected to remain in the classroom. Bathroom and locker passes will be limited.

On lab days, students will **NOT** be allowed to leave the classroom for any reason. It is very important that you are active in the lab and contributing to the group for the successful completion of the lab.

If you need any special accommodations please let me know immediately. You can email me, call me or pull me aside for a private conversation.

I have read the above information, understand, and agree to its contents.

Student Signature _____ **Date** _____

Parents Signature _____ **Date** _____

Parent Phone Number: _____ **Parent Email:** _____

This course is subject to Safety and Sanitation codes & rules. Students must pass a safety and sanitation test with a 3 or better in order to participate in any lab/kitchen activity. If student is unable to pass this test he or she will be unable to complete the course, and will be dropped from the course.

I understand the district safety and sanitation test must be passed with a 3 or higher in order to participate:

Student Initial: _____

Parent Initial: _____